ADVERTISEMENT

ICE CREAM LOG
Made with MILKY WAY® Bars

Makes 12 servings

6 MILKY WAY Bars (or 13 Fun-Size bars)
2 cups cream for whipping
3 pints pistachio ice cream
2 tablespoons sugar
1 teaspoon vanilla
Red and green food colorings

1. Cut an 8-cup round plastic juice container in half lengthwise; seal top end of each half with foil. Line molds smoothly with foil.
2. Cut up MILKY WAY Bars. Combine with ¼ cup cream in a saucepan. Stir over *very low* heat until candy melts; cool completely.
3. Beat ¾ cup of cream until stiff; fold in chocolate mixture.
4. Spread ice cream firmly into each mold, leaving centers open. Spoon chocolate mixture into centers. Smooth surfaces. Cover; freeze overnight.
5. Unmold ice cream by pulling up on foil; then peeling off. Join the halves together to form a "log." Put back in freezer while preparing frosting.
6. Beat remaining 1 cup cream with sugar and vanilla until stiff. Frost the log with part of the cream. Tint remaining cream with food coloring; decorate "log" with pink flowers and green leaves. Keep frozen.

MILKY WONDER CAKE
Made with MILKY WAY® Bars
Makes 1 nine-inch cake

6 MILKY WAY Bars (or 13 Fun-Size bars)
1 cup butter or margarine (2 sticks)
2 cups sugar
4 eggs
2½ cups sifted all-purpose flour
½ teaspoon baking soda
1¼ cups buttermilk
1 teaspoon vanilla
1 cup chopped nuts

1. Melt bars and ½ cup butter or margarine in saucepan over *very low* heat. Beat remaining ½ cup butter or margarine and sugar in medium-size bowl until fluffy. Add eggs, one at a time; beat well.
2. Add flour and baking soda alternately with buttermilk; stir until smooth.
3. Add melted candy, mixing well. Stir in vanilla and nuts.
4. Bake in moderate oven (350°) 1 hour and 20 minutes, or until top springs back when lightly touched with fingertip. (Top will be quite dark.)
5. Cool in pan on wire rack 10 minutes. Remove from pan; cool completely. Frost, if you wish.

PRETTY PARTY TARTS

Made with MARS® Almond Bars

Makes 8 tarts

4 MARS Almond Bars (or 9 Fun-Size bars)
2 egg yolks
2 tablespoons cornstarch
1¼ cups milk
1 teaspoon rum extract
Dainty Tart Shells

1. Cut MARS Bars into small pieces.
2. Beat egg yolks in a small bowl.
3. Blend cornstarch with milk in a saucepan; add bar pieces. Heat slowly, stirring constantly, until mixture thickens and bubbles 2 minutes; remove pan from heat.
4. Beat about ½ cup of the hot mixture into egg yolks. Stir back into saucepan. Cook and stir 1 minute. Cool; add rum extract. Fill DAINTY TART SHELLS. Chill 2 hours, or until firm. Garnish with a maraschino cherry, if you wish.

DAINTY TART SHELLS--Combine 1 package (about 11 ounces) piecrust mix with 2 tablespoons sugar and 1 beaten egg to make a soft dough. Divide dough into 8 portions. Press 1 portion into each of 8 four-inch tart pans. Chill 1 hour. Bake in hot oven (400°) 15 minutes, or until golden brown. Cool on wire rack.

MOCHA PUFF PYRAMID

Made with MARS® Almond Bars

Makes 18 puffs

½ cup water
¼ cup (½ stick) butter or margarine
½ cup sifted all-purpose flour
2 eggs
4 MARS Almond Bars, chopped (or 9 Fun-Size bars)
¼ cup hot coffee
½ pint cream for whipping

1. Heat water and butter or margarine to boiling in a saucepan.
2. Add flour all at once. Stir rapidly over heat until mixture forms a ball and follows spoon around pan.
3. Add eggs, one at a time, beating until mixture is smooth.
4. Press mixture through a pastry bag, into 18 small mounds 2 inches apart on cooky sheet.
5. Bake in hot oven (400°) 30 minutes, or until puffed and brown.
6. Remove from cooky sheet; cool.
7. Melt bars with coffee in a small saucepan over *very low* heat; cool.
8. Beat cream until stiff in bowl. Fold in half the melted bars mixture.
9. Split puffs; fill with mixture.
10. Pile puffs in serving dish. Spoon melted bars mixture over top.

CHOCOLATE TREASURE PUFFS
Made with 3 MUSKETEERS® Bars

Makes 8 rolls

1 package refrigerated crescent rolls
Two 3 MUSKETEERS Bars, cut into 8 pieces (or 8 Fun-Size bars)
¼ cup butter or margarine, melted

1. Separate dough into 8 triangles. Place piece of candy on each triangle. Roll up, jelly-roll style, pinching ends of dough tightly to seal.
2. Dip each rollup into melted butter or margarine. Place, buttered side up, in muffin-pan cups.
3. Bake in moderate oven (375°) 10 minutes, or until golden-brown. Remove from muffin pan to wire rack; cool slightly. Serve warm.

CHOCOLATE VELVET PIE
Made with 3 MUSKETEERS® Bars

Makes 1 nine-inch pie

½ package piecrust mix
Four 3 MUSKETEERS Bars (or 16 Fun-Size bars)
2 envelopes unflavored gelatin
¾ cup cold water
1 quart vanilla ice cream
1 tablespoon grated orange rind

1. Bake, and cool nine-inch pastry shell, following label directions.
2. Cut 3 MUSKETEERS Bars into small pieces.
3. Combine gelatin and cold water in a large saucepan; let soften 5 minutes. Add 3 MUSKETEERS pieces. Heat slowly over *very low* heat, stirring constantly, until candy melts and gelatin dissolves. Remove from heat.
4. Stir in ice cream and orange rind until ice cream melts. Place mixture over bowl partly filled with ice and water; stir occasionally until mixture is thickened. Pour into prepared pastry shell. Chill 3 hours, or until firm. Garnish with puffs of whipped cream and candied orange peel, if you wish.

CONFETTI CREAM CONES
Made with "M&M's"®
Peanut Chocolate Candies
Makes 6 servings

- 2 egg whites
- ¼ cup (½ stick) butter or margarine
- ¼ cup sugar
- ⅔ cup sifted all-purpose flour
- 1 package (about 3 ounces) vanilla flavor pudding and pie filling
- 1½ cups milk
- 2 egg yolks, beaten
- 1 container (4½ ounces) frozen whipped topping, thawed
- 1 teaspoon vanilla
- ½ cup "M&M's" Peanut Chocolate Candies

1. Cones: Beat egg whites until stiff in a small bowl. Beat butter or margarine and sugar until light in second bowl; stir in flour. Fold in beaten whites, a little at a time.
2. Drop two rounded teaspoonfuls of dough, 4 inches apart on cooky sheet. Spread each to a 5-inch round with spatula.
3. Bake in hot oven (425°) 5 minutes, or just until pale golden. Remove cookies quickly from cooky sheet; shape into cones. Place, points down in small bottles until set. Repeat to make 12 cones. (If cookies become too brittle, return to oven.)
4. Filling: Prepare pudding with 1½ cups milk, following label directions; remove pan from heat. Beat ½ cup hot mixture into egg yolks; stir back into pan. Cook and stir 1 minute. Cool completely.
5. Beat pudding until smooth; fold in topping and vanilla. Chill.
6. To serve: Fold "M&M's" Peanut Chocolate Candies into filling; fill cones. Garnish with candies.

PEANUT-SITTING-PRETTIES
Made with "M&M's"®
Peanut Chocolate Candies
Makes about 2 dozen cookies

- ½ cup butter or margarine
- ¼ cup firmly packed brown sugar
- 1 egg, separated
- ½ teaspoon vanilla
- 1 cup all-purpose flour
- ¼ teaspoon salt
- Finely chopped nuts
- 1 can vanilla creamy-type frosting
- "M&M's" Peanut Chocolate Candies

1. Blend butter or margarine and sugar in a bowl; stir in egg yolk and vanilla. Sift flour and salt into bowl; mix well. Chill 1 hour. Roll into 1-inch balls.
2. Dip into slightly beaten egg white. Roll in nuts. Place 1-inch apart on cooky sheet.
3. Bake in moderate oven (350°) 5 minutes. Press thumb gently in center of each; bake 5 minutes longer. Cool. Fill with frosting. Garnish.

m&m's
PEANUT CHOCOLATE CANDIES

SOUTHERN PEANUT BARS
Made with
SNICKERS® PEANUT MUNCH Bars

1¼ cups sifted all-purpose flour
2 tablespoons confectioners' sugar
⅓ cup butter or margarine
2 eggs
¾ cup firmly packed brown sugar
¼ teaspoon baking powder
½ teaspoon vanilla
3 SNICKERS PEANUT MUNCH Bars, chopped (or 10 Fun-Size bars)

1. Combine 1 cup flour and confectioners' sugar in a bowl. Cut in butter or margarine with a pastry blender until mixture resembles cornmeal.
2. Sprinkle mixture on bottom of 9x9x-2-inch baking pan; pat down firmly.
3. Bake at 375° 10 minutes, or until golden. Lower heat to 325°.
4. Beat eggs, brown sugar, remaining ¼ cup flour, baking powder, and vanilla in bowl. Stir in bars. Pour mixture over bottom layer.
5. Bake 20 minutes, or until brown. Cool in pan on wire rack, then cut into bars. Garnish with colored coconut, if you wish.

MUNCHY CRUNCHY PEANUT CAKE
Made with
SNICKERS® PEANUT MUNCH Bars
Makes 1 nine-inch cake

3 SNICKERS PEANUT MUNCH Bars (or 10 Fun-Size bars)
2½ cups sifted cake flour
1 cup sugar
3 teaspoons baking powder
1 teaspoon salt
½ cup shortening
1 cup milk
3 eggs
1 teaspoon vanilla
Munchy Crunchy Peanut Frosting
1 MILKY WAY® Bar
1 tablespoon milk

1. Whirl bars in electric blender until fine crumbs form.
2. Grease and flour two 9x1½-inch cake pans.
3. Sift flour, sugar, ⅓ cup candy crumbs, baking powder, salt, shortening, milk, eggs, and vanilla into mixer bowl. Beat 4 minutes at medium speed. Pour into pans.
4. Bake at 350° for 25 minutes, or until cake springs back when lightly touched with fingertip.
5. Cool 10 minutes on wire rack; remove from pans; cool completely.
6. Frosting: Prepare 1 package vanilla frosting; blend in remaining crumbs. Fill and frost cake.
7. Melt MILKY WAY Bar with milk in pan over *very low* heat. Cool. Drizzle over edge of cake.

PEANUTTY CARAMEL SQUARES
Made with SNICKERS® Bars
Makes about 16 squares

- ⅓ cup butter or margarine
- ½ cup sugar
- 1 cup sifted all-purpose flour
- ¼ teaspoon salt
- ¼ teaspoon baking soda
- 4 SNICKERS Bars (or 10 Fun-Size bars)
- 2 tablespoons butter or margarine
- 2 tablespoons milk
- ½ cup shredded coconut
- Few drops almond extract

1. Beat ⅓ cup butter or margarine with sugar. Sift flour, salt, and soda over beaten mixture; mix until crumbly. Reserve ½ cup crumbs for topping.
2. Sprinkle remaining crumb mixture on bottom of 9x9x2-inch baking pan, pat down firmly.
3. Bake in moderate oven (350°) 12 minutes, or until lightly browned.
4. Melt SNICKERS Bars with 2 tablespoons butter or margarine and milk in a saucepan over *very low* heat. Stir in coconut and almond extract. Spread chocolate mixture evenly over baked crumb mixture.
5. Bake 12 minutes longer, or until crumbs are golden. Cool on wire rack; cut into squares.

CHOCOLATE RICE PUDDING
Made with SNICKERS® Bars
Makes 8 servings

4 SNICKERS Bars (or 10 Fun-Size bars)
1 cup uncooked rice
1 package (3 ounces) egg custard mix
2 cups milk
1 egg yolk
1 teaspoon almond extract

1. Cut SNICKERS Bars into small pieces.
2. Cook rice, following label directions.
3. While rice cooks, combine custard mix, milk, and egg yolk in a large saucepan; add bar pieces. Cook, following custard label directions; pour over hot rice and stir in almond extract. Let stand, stirring several times, 10 minutes.
4. Pour into a 6-cup mold. Chill 4 hours, or until firm.
5. To unmold: Run a small knife or spatula around top of mold to loosen pudding. Cover mold with serving plate; turn upside down; shake gently; lift off mold. Garnish with whipped cream and pieces of MARS® DOUBLE CRUNCH Bar, if you wish.

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PARTY COOKIES
Made with "M&M's"®
Plain Chocolate Candies

Makes about 6 dozen

1 cup shortening
1 cup firmly packed brown sugar
½ cup granulated sugar
2 teaspoons vanilla
2 eggs
2¼ cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1½ cups "M&M's" Plain Chocolate Candies

1. Blend shortening and brown and granulated sugars in a large bowl. Beat in vanilla and eggs. Sift remaining dry ingredients together; add to sugar-egg mixture, blending well. Stir in ½ cup of candies (reserve remaining candies for decorating).
2. Drop from teaspoon on ungreased cooky sheet; decorate tops with remaining candies. Bake in moderate oven (375°) 10 minutes, or until golden brown.
3. Remove cookies with spatula to wire racks; cool completely. After baking, some candies may be slightly cracked. This adds texture and interest to cookies—still the same delightful flavor.

m&m's
PLAIN CHOCOLATE CANDIES

CALICO MERINGUES
Made with "M&M's"®
Plain Chocolate Candies
Makes 2 dozen

2 egg whites
Pinch of cream of tartar
½ cup sugar
¾ cup "M&M's" Plain Chocolate Candies

1. Beat egg whites with cream of tartar until foamy in a small deep bowl. Gradually beat in sugar to make a stiff meringue. Fold in "M&M's" Plain Chocolate Candies.
2. Grease and flour a large cooky sheet. Drop meringue mixture by teaspoonfuls onto cooky sheet. Garnish each with an "M&M's" Plain Chocolate Candy.
3. Bake in slow oven (250°) 30 minutes, or until cookies are firm to the touch, but still white. Cool cookies on cooky sheet on wire rack. Remove from sheet with a spatula. These cookies store well in a container with a tight cover.

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PLAIN CHOCOLATE CANDIES

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PINK PEPPERMINT MOLD
Made with MARS® "Sprint"® Chocolate Wafer Bars

Makes 8 servings

4 MARS "Sprint" Chocolate Wafer Bars
2 packages vanilla-flavor whipped dessert mix
1 cup cold milk
1 cup cold water
Few drops red food coloring
¼ teaspoon peppermint extract

1. Split MARS "Sprint" Bars in half, lengthwise. Arrange evenly around side of a 5-cup mold, trimming one end of bars if too long for mold.
2. Prepare whipped dessert mix with milk and cold water, following label directions. Tint a pale pink with food coloring and flavor with peppermint extract.
3. Chop any MARS "Sprint" trims and stir into mixture. Chill 5 minutes to thicken slightly. Spoon into prepared mold. Chill 2 hours.
4. Unmold by running a thin sharp knife around edge of mold, then dipping mold *very quickly* in and out of a pan of hot water. Invert onto serving plate. Garnish with whipped cream tinted pale pink with food coloring, if you wish.

MARS Sprint CHOCOLATE WAFER